

DINNER TASTING MENU

Eight Courses £75pp - Wine (optional) £45pp
Tuesday - Saturday - 6-8.30pm

stones
RESTAURANT

Goat's Cheese Royale **v gfo**

smoked red pepper relish - balsamic gel - crisp sourdough

Aroha Bay Sauvignon Blanc | South Island, New Zealand

Cured Salmon Tartar **gfo**

basil emulsion - tomato dressing

Lyme Bay Brut Reserve Sparkling Wine NV | Southcote Estate (Devon), England

Ham Hock, Chicken & Shitake Mushroom Terrine **gfo**

chicken liver mousse - rye croute - mushroom ketchup

Beeskamp Chenin Blanc | Stellenbosch, South Africa

Pan-fried Fillet of Hake **gf n**

pesto-crushed potatoes - warm salad of fine beans - broad beans & smoked bacon

Holmes Point Pinot Noir Marlborough (chilled) | South Island, New Zealand

Pan-Seared Breast of Duck **gf**

carrot - honey - toasted sesame - soy gel - pak choi

St. Gervais 'Syrius' Côtes du Rhone Villages | Rodano, France

Hartington Stilton Cheesecake **v gfo n**

walnut - pear

Vouvray 'Les Bosquettes' Domaine Sauvion | Loire Valley, France

Strawberry Parfait **vo gfo**

elderflower mousse - vanilla sponge - strawberry compote & gel

Casa Silva Late Harvest Semillon Gewurztraminer | Colchagua Valley, Chile

Milk Chocolate Set Cream **vo gfo n**

coffee cremeux - mascarpone & salted caramel mousse

Grahams Tawny 20y | Douro, Portugal

Add a Cheese Board to Share (£10.50) **gfo vo**

wookey hole cheddar - smoked brie - dovedale blue - cornish yarg - peakland white - kidderton ash goat's - assorted crackers - homemade chutney - celery salted butter

Recommended : Niepoort Vintage 1997 | Douro, Portugal (£8.00)



pto for Wine Pairing Tasting Notes

If you have a specific allergy or dietary requirement, please let us know.

v vegetarian | **vo** vegetarian option | **gf** gluten free | **gfo** gluten free option | **n** contains nuts





Wine Pairing Tasting Notes

Aroha Bay Sauvignon Blanc | South Island, New Zealand

The zesty acidity of Sauvignon Blanc matches the acidity in the cheese, creating a refreshing and balanced experience. The citrus and herbaceous notes of Sauvignon Blanc cleanse the palate, enhancing the flavors of the cheese.

Lyme Bay Brut Reserve Sparkling Wine NV | Southcote Estate (Devon), England

This bubbly and light wine will really enhance the flavours of this dish and encourage the zingy flavours to burst in your mouth.

Beeskamp Chenin Blanc | Stellenbosch, South Africa

Lively acidity and mineral notes pair well with the vibrant and strong flavours on this plate.

Holmes Point Pinot Noir Marlborough (chilled) | South Island, New Zealand

Chilled pinot noir is a delightful match here. Pinot Noir's high acidity and low tannins make it a good swap for dishes you'd otherwise consider pairing with white wine. Chosen as it compliments, rather than overpowers, the delicate flavours.

St. Gervais 'Syrius' Côtes du Rhone Villages | Rodano, France

The intense fruit and spice from the blends within the cotes du rhone complement the sweet and savoury elements of the dish. The rustic, well-built nature of this wine pairs well with these robust flavour.

Vouvray 'Les Bosquettes' Domaine Sauvion | Loire Valley, France

Bold stilton flavours in a savoury cheesecake creates a delightful contrast with the off-dry vovray. A stunning combination.

Casa Silva Late Harvest Semillon Gewurztraminer | Colchagua Valley, Chile

Semillon pairs wonderfully with this passion fruit dessert. The tropical, aromatic notes of passion fruit complement the honeyed and slightly nutty flavors of Semillon wine. This chilled glass of Semillon will enhance your experience for sure.

Grahams Tawny 20y | Douro, Portugal

The pairing of port and chocolate is popular for a reason: it's a winning combination. Sweet and smooth port to enhance the sublime flavours and combinations of this dish.